



Blue Bistro Pop-Up Dinner May 18th

Choose one from each category \$33

Starters:

Lobster & Shrimp Bisque \$10

Creamy & rich seafood soup topped with shrimp & lobster meat

Brisket Chopped Salad \$10

Warm tender chopped brisket, crispy potatoes, spinach, BBQ vinaigrette and smoked Gouda cheese finished with garlic & whiskey spiked onions

Crab Gazpacho Nachos \$12

Fresh fried corn tortillas, crab corn salad and queso fresco finished with avocado cream

Asparagus, Smoked Salmon & Quinoa \$11

Grilled asparagus, warm quinoa, smoked salmon, buttermilk poppy seed vinaigrette, sunny side up egg and ciabatta points

Entrées:

Sambal Shrimp Ramen Bowl \$22

Sautéed shrimp, onions, cabbage, peas, carrots, ramen noodles, shrimp seafood stock finished with wontons, soy & spicy sambal

Bistro Steak & Eggs \$18

Bistro filet marinated & seared with potato rosemary frittata and Cheddar Parmesan sauce, finished with horseradish sautéed spinach

Jumbo Lump Crab Cake's \$21

Broiled jumbo lump crab cake, crabby mustard sauce, mesquite BBQ bistro chips and finely chopped sweet slaw

Asparagus Risotto \$18

Arborio rice, asparagus stock, white wine, and Parmesan cheese finished with shaved asparagus & truffle oil

Desserts:

Kentucky Butter Cake \$7

Warm slice of salted butter cake topped with warm caramel

Blackberries & Champagne \$7

Blackberry champagne granita

Cheese plate with grapes